

## Chinese-Style Honey Hoisin Barbecue Ribs

<http://userealbutter.com/2014/06/04/chinese-style-honey-hoisin-ribs-recipe/>  
*a grilled mashup of recipes from [Food52](#) and [Epicurious](#)*

4 lbs. rack of pork ribs (spare ribs, baby back, St. Louis style)  
1 tsp Chinese five spice  
1 tsp onion powder  
1/3 cup honey  
1 cup hoisin sauce  
1/4 cup rice vinegar  
2 tbsps oyster sauce  
1 tbsp soy sauce  
1 tbsp chili garlic sauce  
1/2 cup apple juice

Pierce the ribs all over with a fork (I forgot to do this). Combine the Chinese five spice and the onion powder and rub on the ribs. Whisk the honey, hoisin sauce, rice vinegar, oyster sauce, soy sauce, and chili garlic sauce together and marinate the ribs in the sauce overnight to 24 hours. [I folded the rack of ribs in thirds and stuffed them into a gallon-size ziploc bag with the marinade.]

When ready to grill, remove the rack from the marinade and reserve the marinade for basting. Heat your coals or grill to 300°F with the coals pushed to one half of the grill or one of your burners turned off. Place the ribs on the side of the grill with indirect heat (NOT over the flame or coals), bone-side down for 30 minutes with the lid closed. Meanwhile, make a leak-proof foil pouch large enough to seal the rack of ribs. When the ribs have grilled for 30 minutes, place the rack in the foil pouch. Set the foil pouch back on the grill on the indirect heat side, pour the apple juice into the foil pouch, and seal the foil pouch tightly. Close the lid and grill for 30 minutes at 375°F. Unwrap the ribs from the foil packet and set the ribs on the grill (still on the indirect heat side). Reduce the temperature to 250°F. Baste the ribs with the marinade. Close the lid and let cook for 5 minutes. Flip the ribs over, baste, and cook for 5 minutes. Continue doing this until the ribs have cooked for 30 minutes. Make sure the ribs cook for at least 5-10 minutes after the last basting. Remove from grill, slice into individual ribs, serve.